

Amuse Bouche

CHEF'S CHOICE

To Start

HICKORY SMOKED &
CURED SALMON
Cauliflower Purée,
Goatsbridge Trout Caviar,
Toasted Pine Nuts
Contains Dairy, Fish

BLUEBELL FALLS GOAT'S
CHEESE PARFAIT
Poached Rhubarb, Rhubarb
Gel, Walnut Crumb,
Honey Pearls
Contains Dairy, Nuts

HAM HOCK TERRINE
Raisin Chutney, Burnt
Apple Gel, Parsnip Purée,
Mini Brioche
*Contains Dairy, Sulphites,
Mustard, Eggs, Wheat, Celery*

Main Course

SLANEY VALLEY LAMB
RUMP
Butternut Squash Purée,
Grilled Endive, Rosemary &
Capers Red Wine Jus
*Contains Dairy, Sulphites,
Celery*

SLOW BRAISED IRISH
SHORT RIB
Celeriac Purée, Creamed
Leek, Braised Shallot Onion,
Rich Merlot Jus
*Contains Dairy, Sulphites,
Celery*

FILLET OF ATLANTIC
COD
Blue Bay Mussels,
Petit Pois, Brown Shimeji
Mushrooms, Sauce
Bouillabaisse
*Contains Dairy, Fish, Celery,
Crustaceans, Sulphites,
Mollusc*

All main courses are served with a side of potatoes & seasonal vegetables

Desserts

MANGO & PASSION
FRUIT CHEESECAKE
Passion Fruit Sorbet
*Contains Dairy, Sulphites,
Wheat*

CRÈME BRÛLÉE
Raspberry Purée, Irish
Shortbread Biscuit
Contains Dairy, Eggs, Wheat

APPLE & BERRY
CRUMBLE
Glenown Vanilla Ice Cream
*Contains Dairy,
Eggs, Nuts, Wheat*